



COCONUTS

RESTAURANT

SOUPS SALADS

Bermuda Fish Chowder \$12

Sherry pepper and black rum df

Caesar Salad \$15

Romaine lettuce, garlic herb croutons, shaved parmesan

Farmer's Market Greens \$21

Artisan greens, fennel, green peas, olives, cherry tomatoes, baby radish, red wine and mustard dressing v, vg, gf, df

Berry Beet Salad \$24

Spinach, arugula, fresh herbs, roasted beets, strawberries, blackberries, feta cheese, walnuts, honey balsamic vinaigrette v, gf

Frutti Di Mare Seafood & Kale Salad \$27

Baby scallops, octopus, mussels, cocktail shrimp, mango, peppers, scallions, celery, kale, citrus cilantro dressing gf, df

Drunken Mussels \$24

Beer steamed mussels with chorizo and tomato gf

Chicken Wings 5 pcs/10pcs \$15/\$23

Chicken wings tossed in choice of lemon pepper buffalo sauce, smokey bbq, jerk sauce or sweet chili served with celery sticks and blue cheese dip

Nacho Basket \$21

Corn chips, black beans, guacamole, corn kernels, picante sauce, jalapeno slices, cheddar and monterey jack cheese, sour cream gf
Add chicken \$7 Vegan cheese available

Naan Flatbread Pizza \$21

Choose from:

Prosciutto, arugula & feta

Roasted Mediterranean vegetables with pesto & hummus v

Meat Lovers

Garden Bites & Dip \$21

Cucumber, celery, carrots, bell peppers, gluten free crackers and served with a blend of yoghurt and sour cream with fresh herbs v, gf

Ginger Garlic Glaze Fried Cauliflower \$18

Deep fried cauliflower florets tossed in soy, ginger and garlic glaze, sesame seeds, scallion slivers v, vg

Southshore Seafood Plate \$24

Deep fried calamari rings, mussels, shrimp with onion rings and fish nuggets, spicy tartar sauce, slaw

Lobster Roll \$37

Maine lobster meat, celery, scallion, aioli, lemon, mango slaw, brioche roll

Royston's Fish Sandwich \$24

Grilled wahoo or deep-fried haddock, lettuce, tomato, onion, house made tartar sauce, brioche bun and coleslaw

Green Goddess Wrap \$24

Bibb lettuce, broccolini, asparagus, cucumber, green peppers, avocado sauce, spinach wrap v, vg, df

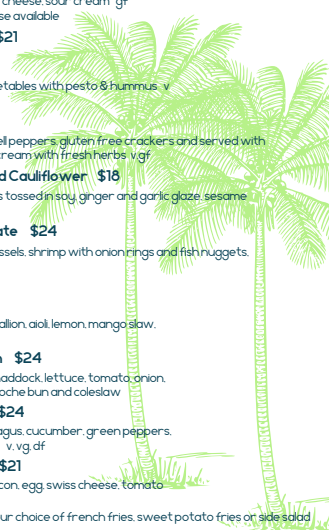
Chicken Avocado Club \$21

Grilled chicken, applewood bacon, egg, swiss cheese, tomato chutney, avocado, lettuce

All Easy Plates served with your choice of french fries, sweet potato fries or side salad

SHARING PLATES FOR 1 OR 2

EASY PLATES





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EASY PLATES

Reefs Burger \$21

8oz Angus burger pattie, lettuce, tomato, onion, pickle, special sauce
Add choice of cheddar, pepper jack or swiss cheese \$150
Add applewood bacon \$150

Coconuts' Burger \$26

8oz Angus burger pattie, sautéed mushrooms, blue cheese,
baby arugula, bacon, jam, truffle aioli

Black Bean Burger \$24

Breaded black bean pattie, tomato relish, lettuce and onion, potato bun v.vg.df

Falafel Burger \$24

Chickpea pattie, tomato chutney, lettuce, coconut tzatziki, pita bread v.vg.df

Coco Tacos \$21

2 soft shell tacos topped with mango radish salsa, pickled cabbage,
and yoghurt sauce

Your choice of: wahoo, grilled shrimp, fried mussels, jerk chicken

All Easy Plates served with your choice of french fries, sweet potato fries or side salad

ENTRÉES

Fish and Chips \$24

Beer battered haddock fish fillet, steak fries, lemon, tartar sauce

Jerk Chicken \$24

Grilled jerk chicken, peas & rice, fried plantain, pineapple salsa gf, df

BBQ Pork Ribs \$29

Pineapple glazed bbq baby back ribs, creamy dill potato salad,
mango cabbage slaw gf

Angel Hair Pasta \$21

Angel hair pasta tossed in pesto, shaved parmesan, blistered cherry tomatoes
With brochette of your choice: chicken \$7, grilled shrimp \$10, wahoo \$12

From the Sea \$37

Catch of the day, green beans, sautéed greens, roasted red bliss potatoes,
mango velouté gf

Chickpea Coconut Curry with Lime Cilantro Orzo \$24

Chickpea, kale, cauliflower, potato, peppers, coconut milk, orzo infused with lime
& cilantro v.vg.df

DESSERTS

Pineapple Coconut Cake \$14

Butter vanilla cake with caramelized pineapple v

Bread Pudding with Banana Goslings Rum Sauce \$14

Brioche cubes infused with goslings rum custard, banana sauce, served with
vanilla ice cream v

Espresso Walnut Brownies \$14

Rich and fudgy chocolate and coffee brownies with walnuts, almond flour, with
chocolate ice cream gf, v

Blueberry Almond Crumble \$14

Fresh blueberries, almonds with a rich buttery streusel v.vg.df

Fruits & Berries Plate \$14

v, vg, gf, df

Ice cream \$10

Choice of: coconut, vanilla, chocolate, strawberry, rum & raisin v, gf

Vegan Ice cream \$10

Choice of: chocolate, vanilla v.vg.gf.df

Sorbets \$10

Choice of: lime, raspberry, mango v.vg.gf.df

Prices are subject to 17% gratuity

